A3

6. (Amended) The beverage according to claim 4, wherein the freezing point depressant is a Sugar MNS selected from at least one of erythritol, isomalt, maltitol, lactitol or fructo-oligosaccharide sweetener.

A4

sub C1>

8. (Amended) The beverage according to claim 4, wherein the high-potency, non-caloric sweetener is selected from at least one of aspartame, saccharin, acesulfame-K, cyclamate, or sucralose.

A5

10. (Amended) The method according to claim 9, wherein the freezing point depressant is a Sugar MNS selected from at least one of erythritol, isomalt, maltitol, lactitol, or fructo-oligo saccharide sweetener.

A6

12. (Amended) A method of depressing the freezing point of a reduced calorie beverage syrup comprising:

preparing a reduced caloric beverage syrup by replacing up to one third of a high-potency non-caloric sweetener with a freezing point depressant selected from a Sugar MNS selected from at least one of erythritol, isomalt, maltitol, lactitol, or fructo-obligosaccharide sweetener.

A7

[Please add the following new claims:]

13. (New) A reduced calorie frozen carbonated beverage having a given freezing point comprising:

(a) a reduced calorie beverage syrup containing a mixture of a non-caloric sweetener and a low caloric sugar, the low caloric sugar acting as a freezing point depressant, as compared to freezing point depressant characteristics of the non-caloric sweetener;

(b) water; and

LAW OFFICES
FINNEGAN, HENDERSON,
FARABOW, GARRETT,
& DUNNER, L.L.P.
1300 I STREET, N. W.
WASHINGTON, DC 20005
202-408-4000

(c) carbon dioxide.

14. (New) The beverage of claim 13, wherein a ration of low caloric sugar to non-caloric sweetener in the mixture is selected to achieve said given freezing point.

15. (New) The beverage of claim 14, wherein the given freezing point is determined from a reference molal concentration of high-caloric sugar in a standard frozen carbonated beverage for achieving said given freezing point, and the amount of low-caloric sugar in the mixture is selected to achieve substantially the same molal concentration thereof as the reference molal concentration.

16. (New) The beverage according to claim 13, wherein the freezing point depressant comprises Sugar MNS selected from at least one isomalt, maltitol, lactitol, or fructo-oligosaccharide sweetener.

17. (New) The beverage according to claim 14, wherein the freezing point depressant comprises Sugar MNS selected from at least one isomalt, maltitol, lactitol, or fructo-oligosaccharide sweetener.

18. (New) The beverage according to claim 15, wherein the freezing point depressant comprises Sugar MNS selected from at least one isomalt, maltitol, lactitol, or fructo-oligosaccharide sweetener.

19. (New) The beverage according to claim 16, wherein the freezing point depressant is erythritol.

20. (New) The beverage according to claim 16, wherein the beverage syrup contains a high-potency non-caloric sweetener selected from at least one of aspartame, saccharin, acesulfame-K, cyclamate, or sucralose.

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FARABOW, GARRETT,
& DUNNER, L.L.P.
1300 I STREET, N. W.
WASHINGTON, DC 20005
202-408-4000

21. (New) A reduced calorie frozen non-carbonated beverage having a given freezing point comprising:

(a) a beverage syrup containing a mixture of non-caloric sweetener and a low caloric sugar, said low-caloric sugar acting as a freezing point depressant, as compared to freezing point depressant characteristics of the non-caloric sweetener; and

(b) water.

22. (New) The beverage of claim 21, wherein a ratio of low-caloric sugar to non-caloric sweetener in the mixture is selected to achieve said given freezing point.

23. (New) The beverage of claim 22, wherein the given freezing point is determined from a reference molal concentration of high-caloric sugar in a standard frozen carbonated beverage for achieving said given freezing point, and the amount of low-caloric sugar in the mixture is selected to achieve substantially the same molal concentration thereof as the reference molal concentration.

24. (New) The beverage according to claim 21, wherein the freezing point depressant comprises a Sugar MNS selected from a group consisting of erythritol, isomalt, maltitol, lactitol, or fructo-oligosaccharide sweetener.

25. (New) The beverage according to claim 22, wherein the freezing point depressant comprises a Sugar MNS selected from a group consisting of erythritol, isomalt, maltitol, lactitol, or fructo-oligosaccharide sweetener.

26. (New) The beverage according to claim 23, wherein the freezing point depressant comprises a Sugar MNS selected from a group consisting of erythritol, isomalt, maltitol, lactitol, or fructo-oligosaccharide sweetener.

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& DUNNER, L.L.P.
1300 I STREET, N. W.
WASHINGTON, DC 20005
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27. (New) The beverage according to claim 24, wherein the Sugar MNS is erythritol.

28. (New) The beverage according to claim 24, wherein the non-caloric sweetener is selected from at least one of aspartame, saccharin, acesulfame-K, cyclamate, or sucralose.

29. (New) A method of making a reduced calorie frozen carbonated beverage having a given freezing point comprising:

combining a reduce calorie beverage syrup containing a mixture of a non-caloric sweetener and a low caloric sugar, said low caloric sugar acting as a freezing point depressant, as compared to freezing point depressant characteristics of the non-caloric sweetener; water and carbon dioxide.

30. (New) The method of claim 29, wherein a ratio of low caloric sugar to non-caloric sweetener in the mixture is selected to achieve said given freezing point.

31. (New) The method of claim 30, wherein the given freezing point is determined from a reference molal concentration of high-caloric sugar in a standard frozen carbonated beverage for achieving said freezing point, and the amount of low-caloric sugar in the mixture is selected to achieve substantially the same molal concentration thereof as the reference molal concentration.

32. (New) The method according to claim 29, wherein the freezing point depressant comprises a Sugar MNS selected from at least one of erythritol, isomalt, maltitol, lactitol, or fructo-oligosaccharide sweetener.

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& DUNNER, L.L.P.
1300 I STREET, N. W.
WASHINGTON, DC 20005
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33. (New) The method according to claim 30, wherein the freezing point depressant comprises a Sugar MNS selected from at least one of erythritol, isomalt, maltitol, lactitol, or fructo-oligosaccharide sweetener.

34. (New) The method according to claim 31, wherein the freezing point depressant comprises a Sugar MNS selected from at least one of erythritol, isomalt, maltitol, lactitol, or fructo-oligosaccharide sweetener.

35. (New) The method according to claim 32, wherein the freezing point depressant is erythritol.

36. (New) The beverage according to claim 32, wherein the beverage syrup contains a high-potency non-caloric sweetener selected from at least one of aspartame, saccharin, acesulfame-K, cyclamate, or sucralose.

37. (New) A method of controlling the freezing point depressant characteristics of a beverage syrup to be mixed with a diluent comprising the steps of:

(a) blending a non-caloric sweetener and a low-caloric sugar, said low-caloric sugar acting as a freezing point depressant for the diluent compared to freezing point depressant characteristics of the non-caloric sweetener; and

(b) controlling the ratio of low-caloric sugar to non-caloric sweetener to achieve a given freezing point of the diluent and syrup mixture.

38. (New) The method of claim 37, wherein the given freezing point is determined from a reference molal concentration of high-caloric sugar in a standard frozen carbonated beverage for achieving said given freezing point, and the amount of low-caloric sugar in the mixture is selected to achieve substantially the same molal concentration thereof as the reference molal concentration.

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FINNEGAN, HENDERSON,
FARABOW, GARRETT,
& DUNNER, L.L.P.
1300 I STREET, N. W.
WASHINGTON, DC 20005
202-408-4000